

# See's CANDIES®

## Salted Butterscotch Oatmeal Cookies



**Makes 18-20 cookies**

### Ingredients:

- 1 cup unsalted butter
- 1 ½ cups flour (or gluten-free baking flour)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 ½ tablespoons vanilla extract
- 3 cups old-fashioned rolled oats
- 1 ¾ cups See's Milk Butterscotch Squares, chopped
- Sea salt to sprinkle on top

### Instructions:

1. Melt butter over medium heat until bubbling and golden amber, about 5 minutes. Transfer to a small bowl and place in fridge. Don't forget the browned bits!
2. Chop Milk Butterscotch Squares to desired size. Preheat oven to 375°F.
3. Whisk together flour, baking soda, salt and cinnamon.
4. In a separate bowl, mix brown sugar, sugar and cooled brown butter from fridge. Once combined, add the eggs and vanilla. Then, add mixture to dry ingredients.
5. Stir in oats and chopped Milk Butterscotch Squares until even.
6. Scoop cookie dough into 2 tablespoon-sized balls. Place on baking sheets, about 2 inches apart.
7. Bake 8-10 minutes or until slightly browned around edges. Sprinkle sea salt on top and enjoy!